

FIRE PROTECTION AND PREVENTION AFOSH STANDARD 91-501, Chapter 6

This is not an all-inclusive checklist. It simply highlights some critical items in this standard. Other requirements exist in the standard that are not included in the checklist.

1. Are personnel who work in assembly facilities trained initially and quarterly thereafter on their responsibilities for fire protection and prevention? (Reference **6.2.1.1.**)
2. Are all commercial cooking facilities provided with a system to remove smoke and grease-laden vapors? (Reference **6.2.2.1.**)
3. Are grease ducts and grease removal systems protected by automatic fire suppression systems? (Reference **6.2.2.1.**)
4. Are grease filters installed in all hoods and extraction systems? (Reference **6.2.2.2.1.**)
5. Are the filters and hoods cleaned at least daily, with thorough cleaning of hood and exhaust ducts every 6 months? (Reference **6.2.2.2.3.**)
6. Are deep fat fryers equipped with a primary thermostat of 400 degrees F and a secondary thermostat of 475 degrees F? (Reference **6.2.2.3.**)
7. Are these thermostats tested annually and after any repairs? (Reference **6.2.2.3.**)
8. Has a written fire plan been developed for the health care facility and does it include appropriate staff response to fire emergencies and requirements for education and training? (Reference **6.2.3.**)
9. Are monthly fire extinguisher visual inspections conducted to detect and correct discrepancies? (Reference **6.2.4.7.**)
10. Are caution signs posted both inside and outside rooms or enclosures protected by total flooding halon, CO₂, or similar fire suppressing agents? (Reference **6.2.5.2.**)
11. Do hose cabinets of standpipe and hose systems contain only fire protection equipment? (Reference **6.2.6.1.**)
12. Is training accomplished per the requirements of AFI 91-301? (References **6.2.15 & 6.2.17.**)